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"S C H O O L L U N C H N E W S L E T T E R"

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WAR FOOD ADMINISTRATION
COMMODITY CREDIT CORPORATION
OFFICE OF SUPPLY
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South Dakota
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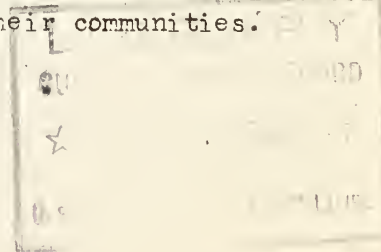
VALUES

The Community School Lunch Program, providing for nutritious and well balanced lunches or meals, plays a vital part in contributing to the health and general well-being of the individual child, thereby making it possible to utilize to a fuller degree the educational advantages extended and the training given. It is universally recognized that children should be not only taught well, but also fed well.



The opportunities for using the school lunch as an educational tool are unlimited, not only for applied nutrition but also for such subjects as quantity food preparation, food requirements, accounting, and business management. School authorities have recognized the value of integrating the school lunch into the total school program and the part it plays in a greater service to their communities.

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TECHNICAL ADVICE AVAILABLE

Consultation services regarding nutrition and school lunch recipe and menu planning are available to you by contacting your county and state Nutrition Committees, county and state Extension Service, and the Homemaking Division of the State Department of Public Instruction. Suggestions relative to health and sanitation measures and standards may be obtained by contacting the State Department of Health and local health authorities.

ADMINISTRATIVE REVIEWS

Keep all your School Lunch records, bills, receipts, etc., together in a file or envelope. These should be handy for ready reference at all times. They are always needed when the War Food Administration makes an administrative review of your program. Likewise, accurate and complete records, adequately kept, are a point of good business as well as a protection for sponsors. They will prove definitely and directly helpful to you in the event an audit is made of your school lunch program operations. Representatives of the WFA are visiting schools at the present time in connection with administrative inspections of lunch programs under the federal plan. Reviews are made of operations, system of accounting and record-keeping, types of meals served and adequacy of the same, and the meeting of contract requirements.

SCHOOL LUNCH MENUS

Most schools have found it necessary and advisable to follow a menu-plan, carefully worked out for the day or week, keeping copies filed with the regular school lunch records. These are of assistance when meals are checked against the contract requirements and provisions regarding types of lunches.

DID YOU CHECK THIS SINCE LAST MONTH?

Some lunch programs are accumulating profits during each month of operations. If you have a profit or gain from operations, such funds should be reinvested in the program. They should be used in further maintenance of the program, securing new equipment or replacements and repairs, serving of more meals at no cost, reducing the price of meals of paying children, and improving the quality of the meals. It must be borne in mind that it is not permissible to divert funds, from program proceeds, for other purposes or to a general fund where they will lose their identity.

NON-CASH INCOME EXPLAINED

Sponsors having difficulty in knowing what to show under Item 4 on Form FDA-536, Monthly Report and Claim for Reimbursement, will find the following suggestion quite helpful:

For "non-cash income", show the estimated cash value of all non-cash income. Include donated labor, free rent, free janitor service, donated foods including also value of foods children bring from home, value of time or work of supervising teacher or pupils who help with duties, and any other items or services for which no payment is made by the sponsor or school. These values represent additional contributions by the sponsor toward the support of the program and should be entered on the report.

Superintendent Mentor says:



1. Our School Board and several local PTA members have visited our school lunch program and have eaten with the youngsters. Consideration for the worthiness of the program and appreciation for this service to the children of our school were expressed by these patrons.
2. Our school is taking every precaution against food poisoning, impure water, and unsafe milk. Just recently we had sanitation inspections made of our water and milk supply.
3. We make it a point to dispose of all garbage, rubbish, and litter promptly.
4. All of our perishable foods are kept in the refrigerator or under other proper cold storage conditions.
5. As an additional safe-guard to the health of our youngsters, we have discarded all cracked or chipped dishes as these harbor bacteria.
6. We insist on having all children wash hands and comb hair before sitting down at the lunch table. Most youngsters have done this on their own accord but we check all to make sure.
7. We have found it most helpful to have our Home Economics teacher advise our cook regarding menu planning and food preparation. It has been of value also in connection with technical assistance to our cook in preparing well-balanced and adequate meals, as well as with wise buying of the foods needed.
8. It makes us feel mighty proud to operate a "top-notch" school lunch program meeting definitely the requirements set for our Type A meal as specified by our contract. The suggestions given us by the Home Economist and the WFA representative, who visited our school lunch just recently, were followed out to good advantage for the youngsters and ourselves.
9. We keep our sales slips, daily participation sheets, reports and claims, and income and expenditure records complete and up to date. These are always kept handy for WFA administrative review and are in readiness in case our school lunch program is audited at any time.
10. Did you notice what my school is doing about lunchroom tables? If not, please refer to last month's "Newsletter."

---AND PASS THE AMMUNITION

Increased tempo of fighting on all battle fronts has brought into the limelight again the compelling war need for salvage of all possible household fats in school lunch rooms as well as in restaurants, cafeterias, industrial feeding projects, and the home.

Used household fats are the source for glycerine, which is a necessary ingredient in the manufacture of the high explosives, and in the preparation of a large number of pharmaceuticals necessary to ease the suffering of the wounded at battle stations and in hospitals behind the lines.

School kitchens and home economics departments can aid the war effort materially by collecting all fats that may be wasted in the dining rooms, melting them down, and straining them into metal containers for delivery to salvage agencies.

School teachers can help further by explaining the fat salvage program and the reasons for it to the school youngsters so as to stimulate discussion among them. This effort should bear considerable weight in encouraging the youngsters to carry the story into their homes, and thus encourage more mothers to salvage their kitchen fats.

Essay contests among the school children is one way of helping to encourage discussion on the necessity for fat salvage. Points to emphasize are that salvaging fat will not only help the war effort, but will benefit the homemaker as well. The homemaker profits directly by being paid 4¢ and two red points for each pound of used household fats she delivers to the local butcher or meat retailer.

Another way for teachers to help is to broach the subject of fat salvage at meetings of parent-teachers associations, and encourage direct discussion between homemakers.

School children have been a potent source of valuable war materials through their efforts in many other salvage programs, such as collection of waste paper, old iron, tin cans, etc. This is another salvage program, but it is a program of major importance in view of the current need.

Government estimates indicate that the 1945 supply of fats and oils will be 1,300 million pounds below the 11,200 million pounds that were available in 1944. This is due largely to a reduction in some of the vegetable oil bearing crops, and to a reduction in the number of hogs being slaughtered. A large share of the deficit can be made up by reclaiming used household fats.

Current government estimates indicate that more than 500 million pounds of used household fats are wasted annually. Fat salvage operations reclaimed 180 million pounds last year, but more than twice this quantity could be reclaimed, and there is an urgent need for every possible pound in the war effort.



DISH-WASHING SUGGESTIONS

The following excellent suggestion was taken from Page 14 of the bulletin titled "School Lunches in the Rural School", by Sub-Committee on School Lunch, South Dakota State Nutrition Committee:

"Where facilities for scalding dishes well are not available, satisfactory sterilizing may be done by using a B-K Powder solution by following these directions:

"Wash dishes in hot, soapy water, rinse in warm water, then immerse for 2 minutes in a B.K. solution, using 1/2 level teaspoon of B.K. powder for 2 gallons of water, having water at a temperature of 100 to 120° F. Remove dishes, drain and dry. Do not wipe.

"Because silverware is put into the mouth, it needs to be "sanitized" in a solution of 1/2 level teaspoon of B.K. powder per gallon of water. Wash and immerse silverware in B.K. powder solution at this strength, then add the additional gallon of water to the B.K. solution for the remaining dishes.

"Glasses may also be immersed in the stronger B.K. solution, in which case you may find it desirable to rinse them again in a clear water solution, as some children may detect the taste of chlorine on the glass."

PREPARATION OF MONTHLY CLAIMS HIGHLY IMPORTANT

Schools and sponsors are again urged to follow very closely the simple instructions furnished them regarding the preparing and submitting of claims (Form FDA-536) at the end of the month. Be sure to read and follow the instructions on the reverse side of this form.

It must be borne in mind that the amount claimed by the sponsor, as shown for Item 9 of the monthly "Report and Claim", Form FDA-536, may not exceed the lesser of (1) the total number of meals served during the month multiplied by the maximum allowable rate per meal, or (2) the purchase cost, to the school or sponsoring agency, of agricultural commodities or products thereof, as listed in Article II of the Agreement, used in the program during the calendar month of operations. This needs to be checked thoroughly by sponsors before they submit claims so that no indemnification is claimed for non-reimbursable foods.

REMEMBER -- Claims must reach the District Office, Commodity Credit Corporation, War Food Administration, 347 Dakota Avenue, South, Huron, South Dakota, on or before the 10th of the month following the month for which the claim is made.

SURPLUS ARMY EQUIPMENT

Schools may be interested in the following information regarding surplus army equipment, which we quote from a communication recently received in our office: "There is yet no machinery set up for the sale of the surplus property. According to law, schools will have first chance at purchasing the equipment including stoves, trays, cutlery, mechanical mixers, etc. Schools that expect to be in the market for these purchases should file their names and addresses and indicate their interest in a letter to the Regional Surplus Property Branch of the Procurement Division, U. S. Treasury. Then when the time comes for these sales, the schools will be advised by letter.

As you may know, the Surplus Property Board has not yet been set up and so, therefore, no policies or procedures have been established for the disposal of surplus army property. We shall keep in touch with this matter and as soon as we have something more definite we shall forward the information to you."

Schools who are interested and wish to receive the circular letter listing the items and prices should communicate with the U.S. Treasury Department, Procurement Division, Region #5, 209 South LaSalle Street, Chicago, Illinois.

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WHY BETTER SCHOOL LUNCHES*

- 1-To improve the general health of school children and youth.
- 2-To develop desirable food habits in school children and youth, and indirectly to improve food habits of all members of the family.
- 3-To develop an appreciation and understanding of the types of food necessary to meet nutritional needs of children, youth, and adults.
- 4-To provide a situation in which the eating of food is a definite part of each child's or youth's complete school day.
- 5-To develop an appreciation of the importance of cleanliness in selecting, storing, preparing, and serving food.

THE COMMUNITY SCHOOL LUNCH PROGRAM

Its foundation -- local interest and initiative, local resources, local responsibility, cooperation.

Its requisites -- right kind of food, variety of nutritious food, time to enjoy it, pleasant environment.

Its activities -- more adequate lunches or meals at school, improvement in child health, community enterprise for school nutrition and child welfare, cooperative activity to make good the educational investment by safeguarding the health of children and youth.

Its outcomes --- knowledge of nutritional needs, improved eating practices, good manners, physical energy, enhanced scholastic attainments, better chance for health and citizenship.

*(Taken from Leaflet 7, Vocational Division, U.S. Office of Education.)